

IN THE CLAIMS:

Please cancel claims 9 and 12, and rewrite claims 8 and 13, as shown below in the detailed listing of all claims which are, or were, in this application:

Claims 1-7 (canceled).

8. (Currently amended) A method for the analysis of a nutritive product in a stage of treatment, in respect of a volatile or volatilizable compound present in or derived from said nutritive product, comprising

taking a sample of said nutritive product, optionally prehandled, and,

subjecting said sample to analysis, wherein the analysis is carried out by a direct inlet gas-phase Fourier transform infrared (FT-IR) spectroscopic method fast enough to make the result of the analysis available to the stage of treatment while the analyzed product still is in said stage of treatment, wherein a spectrum is obtained and compared to a reference spectrum or reference spectra in a spectral library in a data processing unit, and wherein the nutritive product is an animal carcass, and that the carcass is

analyzed in respect of off-odors, and that the analysis result is available before said carcass has reached a switch point for selection of track.

9. (Canceled).

10. (Previously presented) The method of claim 8, wherein the analysis is carried out to determine one or several predetermined known compounds.

11. (Previously presented) The method of claim 8, wherein the analysis is carried out to determine whether a compound or mixture of compounds, which gives rise to a predetermined spectrum, is present in or derivable from the nutritive product.

12. (Canceled)

13. (Currently amended) The method of ~~claim 12~~ claim 8, wherein said carcass is a swine carcass on a conveyor in a slaughterhouse and said off-odors are at least one member of the group consisting of skatole and androstenone.

14. (Previously presented) A method for assorting a nutritive product in a stage of treatment, and subsequently directing the product to optimal use, comprising the steps of

- a) identifying pieces of the product,
- b) analyzing identified pieces of the product in respect of a volatile or volatilizable compound present in or derived from said product, according to the method of claim 8,
- c) labelling the analyzed pieces of the product according to the analysis results, and
- d) assorting the product into several classes for different uses.

15. (Previously presented) The method of claim 13, wherein the nutritive product is swine carcasses on a conveyor in a slaughterhouse, and that each carcass is identified, analyzed in respect of off-odors, labelled and directed on a suitable track at a switch point in the conveyor.

16. (Previously presented) The method of claim 15, wherein said off-odors are at least one member of the group consisting of skatole and androstenone.